Material Safety Data Sheet

May be used to comply with OSHA's Hazard Communication Standard, 29 CFR 1910.1200. Standard must be consulted for specific requirements.

U.S. Department of Labor Occupational Safety and Health Administration

Occupational Safety and Health Administration (Non-Mandatory Form) Form Approved OMB. No. 1218-0072

IDENTITY (As Used, on Label and List) - CODE #677 MOLASSES		Note: Blank spaces are not permitted. If any item is not applicable or no information is available, the space must be marked to indicate that.			
Section I					
Manufacturer's Name		Emergency Telephone Number			
INTERNATIONAL MOLASSES CORP., LTI	ο.	201-368-8036			
Address (Number, Street, City, State and ZIP code) P.O. BOX 67		Telephone Number for Information 800-526-0180 Date Prepared			
SADUEL BROOK, NO		Signature of Preparer (optional)			
07662					
Section II - Hazardous Ingredients/Identity	Information				
Hazardous Components (Specific Chemical Identity: Common Na	me(s)) OS	Other Lir SHA PEL ACGIH TLV Recomme	Charles and the second	(optional)	
Tazanda Gariparana (Spesiic Cristiana)					
	3. 2.				
Not Applicable					
Section III - Physical/Chemical Characteris Boiling Point	tics	Specific Gravity (H20 = 1)			
DORING FORE	N/A	Special Gravity (Fizz) = 1)		N/A	
Vapor Pressure (mm Hg.)	3 3 4 5	Melting Point	eden e dine i in Time.		
	N/A			N/A	
Vapor Density (AIR = 1)		Evaporation Rate			
	N/A	(Butyl Acetate = 1)		N/A	
Solubility in Water					
99% Appearance and Odor					
BROWN LIQUID, MOLA	SSES ODO				
SECTION IV - Fire and Expansion Hazard I					
Flash Point (Method Used)		[Flammable Limits	ILEL .	<u>l'EL</u>	
NOT APPLICABLE		NOT APPLICABLE			
Extinguishing Media					
WATER					
Special Fire Fighting Procedures			- 43		
NONE					
Unusual Fire and Explosion Hazards					
NONE	计扩充 医甲糖胺医尿道	 Boundary Committee Comm			



p.c. box 67 rochelle park, new jersey 07662 u.s.a. telephone: 201.368,8036 telex: 642163

CODE #677

Dark, very flavorful natural molasses. Flavor is heat resistant. This product is food grade, and is processed under strict sanitary condition.

TYPICAL ANALYSIS

Solids				79 - 80%	
Invert				14 - 22%	
Sucrose				30 - 36%	
Total Sugars				45 - 52%	
Ash				11.5% Max	
pH				5.0 - 6.0	
Color (Absort	oance, 4	430 nm)		1.4 -	1.8

Microbiological:

Total Plate Count	< 5000/gm
Yeast/Mold	< 100/gm
Salmonella	Negative
Coliform	Negative

Application Suggestions

Baked Goods Confectionery Items
Biscuits and Crackers Cookies
Baked Beans Table Syrups & Toppings
Sweet and Sour Sauces Peanut Butter

Package:

645 lbs. net, steel drum 60 lbs. net, pail Bulk shipments by totes, truck or rail tankers